

SALUMIFICIO LA TORRE	OPERATING MODULE	MO 16 Rev.:01
	FINISHED PRODUCT TECHNICAL SHEET	Date: 04.09.24
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PROSCIUTTO DI PARMA PDO 18M WASHED AND DEBONED IN PRESSED SHAPE

INGREDIENTS	PRODUCT CHARACTERISTICS RAW MATERIAL ORIGIN		
• Pork • Salt	The product has all the characteristics required by Law 13/02/90 No. 26 and EC Regulation No. 1107/96. In particular, it is obtained from legs of pork born, raised and slaughtered in Italy in the area specified in the PDO specification. The product is washed and deboned in pressed shape. Approximate weight 7.5 to 9 kg		
PACKAGING	SPICES, FLAVORINGS, ADDITIVES	SEASONING	SHELF LIFE & STORAGE
Vacuum-packed in transparent bags complying with current regulations.	None	Minimum 18 months	Unless otherwise stated on the label, the product has a shelf life of 180 days from the date of packaging. To be kept cool

CE IDENTIFICATION NUMBER

IT 515 L

Average nutritional values per 100 g

Energy Value	1113 kj / 267 kcal
Fats	18 g
of which saturates	6,1 g
Carbohydrates	< 0,5 g
Of which sugars	0 g
Proteins	26 g
Salt	4,4 g

ALLERGENS

It is declared that the product is free of components that may cause food allergies and/or intolerance and therefore does not have to be declared on the label.

STANDARD LOGISTIC INFORMATION

1 pcs box (cm 40,5x30,5x13), 100x120 cm pallet: 8 boxes per layer, 15 layers per pallet